C.	CITY OF TITUSVILLE					sk Fa	ctor/Interventions \	/iolations	Date 5	7/1/19	
DEPARTMENT OF HEALTH				No. of Repeat Risk Factor/Intervention/Violations					Current 4/	/ /19/2019	
Establishment Location					- Fa	Ctor/.	Intervention/ violatio		Phone Expiration 7/13/2023		
	ner's Bak	ery	105		Mai	n S	t.				
icense		Permit Holder	Pı	urpo	se of I	inspe	ction Est Type	· · · · · · · · · · · · · · · · · · ·	Risk Category	-	
Permit a	# Kathryn	Licht		Rout	ine	Follo	w-up FS RS		High Medium	l (Low)	
		FOODBORNE ILLNESS	RISK F	ACT	ORS A	AND	PUBLIC HEALTH I	INTERVENT	rions		
	Circle designa	ted compliance status (IN, OUT, N/O, N	I/A) for eac	h nu	mbered	d item			appropriate box for COS	•	
IN =		OUT = not in compliance N/O = not Compliance Status	t observed	COS	A = no	t app		rected on-site	during inspection R = 1	repeat violation cos	
		•						_	·	raturo	
	Demonstration of Knowledge				16	IN OUT N/A N/O	Potentially Hazardous Food Time/Temperatur OUT N/A N/O Proper cooking time & temperatures				
1	IN OUT	Certification by accredited program, compliance with Code, or correct resp	onses			17	IN OUT N/A N/O	<del>                                     </del>	ating proc for hot holding		
		Employee Health				18	IN OUT N/A N/O	Proper cooli	ing time & temperatures		
	IN OUT	Management awareness; policy preser				19	IN OUT N/A N/O	<del></del>	holding temperatures		
3	IN OUT	Proper use of reporting, restriction &  Good Hygienic Practices	exclusion			20 21	IN OUT N/A IN OUT N/A N/O		holding temperatures marking & disposition		
4	IN OUT N/O	Proper eating, tasting, drinking, or tobac	co use			22	IN OUT N/A N/O		plic health control; proc 8	k rec	
5	IN OUT N/O	No discharge from eyes, nose, and mo						• • • • • • • • • • • • • • • • • • • •			
	Pre	eventing Contamination by Hands					· · · · · · · · · · · · · · · · · · ·		er Advisory		
6	IN OUT N/O	Hands clean & properly washed				23	IN OUT N/A	Consumer a undercooke	dvisory provided for raw d foods	or	
7	IN OUT N/A N/O	No bare hand contact with RTE foods approved alternate method properly for					Higl	nly Suscept	tible Populations		
8	IN OUT	Adequate handwashing facilities supplied accessible	1&			24	IN OUT N/A	Pasteurized not offered	foods used; prohibited fo	oods	
		Approved Sources						Che	emical		
9	IN OUT	Food obtained from approved source				25	IN OUT N/A		es: approved & properly us		
10	IN OUT N/A N/O	Food received at proper temperature				26	IN OUT N/A	used	nces properly identified, st	ored &	
11	IN OUT	Food in good condition, safe & unadul	terated				Conform	ance with	Approved Procedur	'es	
		0 - 4 - 4 - 4 - 4 - 4 - 4 - 4 - 1 - 4 - 1 - 4 - 1 - 4					Comorni				
12	IN OUT N/A N/O	Required records available: shelf stock parasite destruction				27	IN OUT N/A		with variance, specialize		
		parasite destruction Protection from contamination					IN OUT N/A	Compliance process, & F	with variance, specialized ACCP plan	d	
13	IN OUT N/A N/O IN OUT N/A IN OUT N/A	parasite destruction	k tags,			Ris	IN OUT N/A  factors are improper	Compliance process, & F	with variance, specialize	the most preva	
13 14	IN OUT N/A	parasite destruction  Protection from contamination Food separated & protected Food-contact surfaces: cleaned & sani Proper disposition of returned, previou	tized			Ris	IN OUT N/A  c factors are improper itributing factors of foc	Compliance process, & H	with variance, specialized HACCP plan procedures identified as t	the most preval	
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		FOOL	ESTABLISHMENT	INSPECTION F	REPORT		
	TTI 161 7-			NSTALLED		5/11/19	
CITY OF TITUSVILLE DEPARTMENT OF HEALTH				Yes	No	Date 3/1/17	
Establishment Warner's Bakery		Address/City/State/Zip Co. 105 W. Main St.	de		Phone		
			TEMPERATURE O	BSERVATIONS			
Item/Location		Тетр	Item/Location	Temp	Item/Loca	ation	Temp
freeze		110	·				
Resch-	رہا	370					
Day Lo.	<u>ما ک                                    </u>	340					
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			OBSERVATIONS AND CO	DRRECTIVE ACTION	S		
Item Number	Violatio	ns cited in this report m	ust be corrected within the t	ime frames below, or	as stated in section	ons 8-405.	11 of the food code.
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Inspector (Sign	nature)	THEORY	$\downarrow$			Date: `	5/1/19